

WEEKEND BRUNCH MENU SERVED 11AM-4PM



STARTERS

- Colchester rock oysters - 2.50 each
- Poached duck egg, English muffin- 8.50
*Worcester cured ham benedict
London cured salmon & caviar
Florentine*
- Chilled tomato soup, basil oil - 7.50
- Honey & yoghurt pot, berry compote, granola - 5.95
- Asparagus, pheasant egg, hollandaise - 10.00
- Pressed ham hock & parsley terrine,
pickled vegetables, sourdough - 9.50

MAINS

- New Street Grill Full English - 12.00
*Cumberland sausage, streaky bacon, black pudding,
grilled tomato, mushrooms, choice of eggs*
- Barbary duck breast, heritage carrots, endive - 22.50
- Wild sea bass fillet, cockle & samphire broth - 25.00
- Globe artichoke "Barigoule" sauteed morels - 18.00

PUDDING

- Cherry parfait, chocolate sponge, yogurt sorbet - 7.50
- Burnt Cambridge cream, shortbread - 7.50
- Pineapple & coconut tart, coconut sorbet - 7.50
- British cheese selection - 11.50

SIDES

- Bread basket 3.00
- Baked beans 1.75
- Garlic mushrooms..... 4.50
- Jersey Royals 4.50
- Crispy onion rings..... 4.25
- Triple cooked chips 4.50
- Creamed spinach..... 4.75
- Macaroni cheese 4.75
- Isle of Wight tomato salad 5.00
- Garden salad 4.25

WEEKEND ROAST

- Grilled baby chicken - 17.50
- 650g Scottish Black Angus rib - 43.00
served with seasonal vegetables, roast potatoes, accompaniments

- 2 COURSES £20 / 3 COURSES £25 -

- Scotched Bantam egg, black pudding, tomato relish
- Blueberry crumpet, golden syrup, vanilla creme fraiche
- Cured Loch Duart salmon, celeriac slaw, pickled shallots
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- Salt cod fishcake, Secrett's salad, tartare sauce
- Courgette & mascarpone tagliatelle, rocket & pecorino salad
- Grilled 220g sirloin steak, hand cut chips, bearnaise sauce
£3 supplement
- Josper grilled Barnsley chop, sauteed new potatoes,
runner beans, minted jus
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- Mixed fruits & sorbet
- Vanilla panna cotta, poached strawberries, honeycomb
- British cheese selection

ADD PROSECCO FOR AN ADDITIONAL £15 PER PERSON

Please note this offer is only valid if you're having at least a main course.

The Prosecco will be poured after your food order is taken and will end when you finish eating.

FROM THE JOSPER GRILL

FILLET

225g 28 day dry aged Scottish Angus - 29.00

SIRLOIN

350g 42 day dry aged Scottish Angus - 31.00

RIB-EYE

350g 42 day dry aged Scottish Angus - 31.00

NEW STREET BURGER

100% Organic Black Angus, brioche bun,
red onion, relish & pickle - 13.50

+ADD

Colston Basset Stilton, Montgomery cheddar, smoked streaky bacon,
black pudding, rare breed fried egg
-2.00 each

Sauces: Bearnaise, Peppercorn, Red wine, Blue cheese - 2.50 each

Our beef is sourced from all over the country and other parts of the world,
our suppliers are selected for their excellence and experience in
hand selecting only the best quality beef.
Black Angus from Miller's of Speyside, Scotland,
native breeds from North Yorkshire,
USDA IBP Black Angus and Cider House beef.